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Correspondence from particular farmers, giving
the results of their experience, is solicited.
Letters should be signed with the writer's real
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the writer may wish.
THE PLOUGHMAN offers great advantages to ad-
vertisers. Its circulation is large and among the
most active and intelligent portion of the com-
munity.

AGRICULTURAL.

Concentration of Capital.

The most notable characteristic of the
present time is the extent to which all
kinds of manufacturing and commercial
business has gone into the hands of large
establishments under one management and
welding enormous capital. This is to a
great degree a necessity, for all the most
successful manufacturing enterprises re-
quire machinery altogether too expensive
to be controlled by men with small capital.
With this expensive machinery there has
been a great cheapening of all manufac-
tured products that has been in the main a
benefit to the world, even though it often
involves for the time individual hardships
by the closing out of smaller enterprises
where only hard labor can be employed.
This requires the redistribution of labor,
those who are thrown out of employment
learning to earn their living at something
else, and enjoying as consumers the much
cheaper product that they can no longer
compete in producing.

Until very recent years most of this
massed capital was owned by European
capitalists, and it enabled them to control
the market for all kinds of manufactured
goods. It was against this concentrated
capital, quite as much as against cheaper
foreign labor, that the tariff was made to
protect American industries from ruinous
competition. By keeping capital profitable
employed American workmen were also
benefited, as they are able under equal
conditions to earn more than can the
European laborer. This is shown at the
present time. American wages are
still much higher than they are in Europe,
while the greater enterprise and superi-
or machinery of our factories, and the
greater efficiency of American workmen
enables us to produce more cheaply than
Europe can, and thus control the world's
markets. This is especially true of our iron
and steel manufactures, for which the mines
of this country, being close to the surface
give us an enormous advantage over those
of Europe, which have been long worked
and are now either nearly used up or worked
so deeply that it is difficult to take out iron
except at excessive cost. What is more our
ability to produce iron and steel more
cheaply means our ultimate control of all
kinds of manufactures, for iron and steel are
the main parts of all kinds of manufactur-
ing machinery.

It has always been the hope of enter-
prising farmers to be able to adopt this
policy of massing large capital in the pur-
chase and working of land, so as to reap
the benefit which they see from concentra-
ting money in other lines of business. It is
not easy for a man conscious that he is able
to do great things if he only had the money to
do with to be entirely content in cultivat-
ing "the little farm well tilled," and gain-
ing only a modest competence, while he sees
men with no better natural ability than his
own, making enormous fortunes. It is this
which is at the basis of much of the discon-
tent which has been young men from the
farm, and has led those older to sell their
Eastern homes and buy large farms in the
cheaper prairie lands of the West. For a time
this change seemed to be profitable. On the
large farm expensive grain-harvesting ma-
chinery could be used to much greater ad-
vantage than they ever could be on the small
and often rough farms of the Eastern
States. The result was that the Western
farmer on new and cheap land crowded out
the Eastern farmer as a grain grower, and
obliged him to begin dairying, market gar-
dening or fruit growing as the only avail-
able means of making his farm profitable.
All of these require much more labor than
did the old-fashioned grain farm, and they
also made necessary the learning of many
facts of which the grain-growing farmer
had little knowledge. It needs skill to suc-
cessfully grow small fruits or garden vege-
tables on a large scale. Those who have
the most knowledge, and who have ability
and will to use it, succeed in changing from
farming to gardening.

While the Eastern farmer was making
this change the Western grain grower found
that his too cheap production of grain was
rapidly exhausting soil fertility, and that
he was himself in as bad straits as the
Eastern farmer whom he had superseded.
The truth is that ordinary farming, which
means the production of crops from the soil,
cannot be permanently run, even with large
capital, on a very extensive scale. It means
the certain depreciation of soil fertility, and
this is a loss that no other gain can com-
pensate. Yet there is abundant room for
much larger capital in the management of the
small farm, especially in these depart-
ments, such as producing butter or cheese,
the evaporation of fruits and vegetables
which are essentially in the nature of
manufactures. Co-operative dairies and
the establishment of canning factories for
putting up tomatoes, corn and other vege-
tables, are, as every one can see, nothing but
converting raw products into something
more valuable. So, too, is, if we look at it
rightly, the fattening of stock and even the
production of milk from a dairy of cows.
Most farmers have only money enough to
keep a few cows, and they give to these few
an amount of care that with better arrange-
ment would be as easily given to twice or
three that number. There is a gain in co-
operative butter and cheese making, though
it is partly offset by the necessity which
obliges farmers at a distance from the
factory to take their milk to it. It
would obviously be better if the farmer
who runs a dairy could have money enough
to keep a man all the time employed in
caring for it. Instead of trying to get the
cheapest help, he could then well afford to
pay the higher wages that skill and thor-
ough experience in his business should com-
mand. In the time coming there will un-
doubtedly be many more such farms with
specialties, each requiring even on a small
farm the expenditure of large capital in
some branch of farm manufactures, and
thus partly imitating the methods that have
come to be regarded as necessary in the
business world.

Spraying Potatoes.

As the leading money crop of Aroostook
County, Me., is potatoes, and as it will so
continue until we are forced into a more
diversified agriculture by the sharp compe-
tition of New York and the West, or by
the continuation of the exorbitant freight
rates of the past, it is necessary for us to
study every practical method of producing
the crop with the least possible expense of
labor by the use of machinery.

The question of fertilizers is also one of
the greatest considerations. These two
questions I will not dwell further on at this
time, but may at some future time in this
communication it is my purpose to give my
experience in the use of the Bordeaux mix-
ture as a preventive of blight, rust and rot.

My plant of potatoes this year was 75
acres, composed of 25 seed varieties. On 15
acres there was applied about four cords of
good, well-rotted manure per acre. On the
balance there was applied from 700 to 1000
pounds commercial potato fertilizer. For
three years I had been using a one-horse
Aspinwall, two-rowed sprayer. With this
30 gallons of mixture would cover about
one acre. The results were very satisfac-
tory, each year largely increasing the yield
by keeping the tops green and growing for
10 days or two weeks longer than where the
mixture was not used. Each of these years
three applications were made.

Although I was satisfied the increased
yield more than twice paid the expense,
yet I was not satisfied with the waste of
material and the slow process of one man
and a horse covering not more than eight or
nine acres per day. Last spring I bought
an Aspinwall four-rowed sprayer. With
this, a 45-gallon barrelful of the mixture
will cover two acres, and one man and
horse can average 20 acres every day, while
some days I have covered 25 acres.

This year I made six applications, though
I did not commence quite early enough. The
top got so large that the spray did not
reach the under leaves. The first applica-
tion should be made when the tops are
small enough, so that the mixture may
reach every part of the vines, and thus be
followed up with other applications at from
five to eight days interval, according to
conditions of the weather, but in no case
let it exceed eight days.

In my Bordeaux mixture I use six pounds
blue vitriol and five pounds quick lime,
selecting lime barrels that have not air-
slaked. Forty pounds of lime are care-
fully slaked (not drowned) in a half hog-
head. After standing half hour or more, it
is thinned with water until it can be strained
through a sieve, made by stretching a wire
screen cloth tightly over a frame two feet
square, and then covering the wire cloth
with cotton cheese cloth. The wire prevents
the cheese cloth from bagging down. One
sieve will last for a whole season. If thinned
sufficiently to run through the sieve readily
there will be 50 gallons of the lime water, or
enough for eight barrels of barrel No. 1.
One more vitriol is put into barrel No. 3, and
when No. 2 is empty, then vitriol is put into
No. 4, and so on. Every time the sprayer
barrel is filled it put in five gallons of the
lime mixture, after it has been well stirred
up. I am sometimes asked if the wheels of
the sprayer do not hurt the potato tops.
My answer is no. I know they do not.

Now as to results. The Bordeaux mix-
ture held the blight and rust back at least
10 or 15 days. Allowing 10 days extra
growth (which I know I can reckon safely
on), with an increase of 15 barrels per day
for each acre, on my 75 acres it would give
me 1000 barrels in 10 days. At digging time
I found in each case where a few rows had
been skipped for experimental purpose that
the increase where the applications
were made was not figured too high. One
thousand extra barrels potatoes were raised,
worth \$1000, at a cost of: 2250 pounds
vitriol at five cents, \$112.50, and lime \$75,
a total of \$187.50, showing net profit ob-
tained of \$812.50. My average yield per acre
was of market potatoes 182 bushels and of
factory potatoes 30 bushels; total yield in
bushels per acre, 212.

Presque Isle, Me. E. E. PARKHURST.

sale as its superiority becomes known. The
first day after being made European butter
may seem equal to the American product,
but generally by the second or third day, it
will have an old, strong taste and smell. The
difficulty may be due to the practice of keep-
ing cows in barns all the year, instead of
turning them loose in pastures, as is done in
the United States. Table butter sells here
at about 30 cents a pound, cooking butter—
which usually contains a small mixture of
lard to make it keep better—sells at a few
cents less. Prices are about the same the
year round. The Austrian dairy on butter
is less than two cents per pound, and the
freight per pound from America would prob-
ably be no more than the duty. If
this be true, the good butter, which sells at
an average price of 20 cents a pound, or
less, in the agricultural districts of America

able than that which has the sunlight upon
it.
Beginning to add a little hay ration to
the pasture feed for a few weeks before the
cattle are confined to the barn makes the
change in character of food more gradual,
and in this case, at least, and in many oth-
ers, it would have prevented a shrinkage of
50 pounds weight on each animal, which it
will take several bushels of grain to put
back again. There were also some cold
rains and winds in October and November
when the cattle should have been in the
barn or shed instead of in the pasture.

Snow and the Wheat Crop.

The fact that there has been a heavy
snowfall the last of November through-
out much of the wheat-growing region has an
important bearing on the coming wheat

ing in a forest the snow lay pretty evenly
over it as it came, and in those days the
early snow often lasted until the ground
broke up in the spring. We have not had
many such seasons lately, and to this it is
due that there is always much complaint of
winter-killing every spring. But wheat is
not easily killed so long as even the
thinnest mantle of snow covers
it, and where winds have not blown away
the covering the present fall, prevalent as it
is throughout most of the wheat-growing
States, is likely to prove of great advantage
to the grower. The best of all is that this
present snowfall will not probably inter-
fere with freezing and thawing of the soil,
which is an important aid in fitting it for
plant growth the following season. Frost
will penetrate through snow, provided it is
not deep and compact, while the snow in
contact with the leaves will prevent winds
from exhausting their moisture.

Our Short Winter Days.

It is the inclination of the earth's equator
to the ecliptic which causes the widest
variations between summer and winter
weather in both Northern and Southern
hemispheres. In our Northern hemisphere
the earth's surface is tilted away from the
sun, so as to make its rays shine more
slantingly towards it, and have less effect,
while in the Southern hemisphere the sun's
rays shine more directly on the earth, giv-
ing the people in that hemisphere the
longer days and greater warmth of
summer. This tilting of the earth is
of the greatest importance in making it
habitable. Were it to revolve evenly
around itself, as is sometimes supposed,
there would be, both North and South,
much less light and warmth in summer,
and somewhat more of both in winter. In
other words, for Northern and far Southern
climates would be much less fitted for man's
use than they now are. While people in
summer are always complaining of the
heat and in winter equally protesting
against extreme cold, the condition which
produces both enables mankind to inhabit
and live in comfort in much higher latitudes
than would be possible if each man could
fix up a climate to suit himself.

Man can, however, secure a much greater
amount of sunlight than he now does by
changing his residence alternately each six
months from the Northern to the Southern
hemisphere. Those who have wintered in
Florida have noticed that through December
and the fore part of January the days there
are a full hour longer than they are in any
part of New England. There are not many
yet who cross the tropics so as to have the
long days of our Northern summer all the
year. Possibly in the future years winter
in Argentina or southern Chile for this
continent and in South Africa for Euro-
peans may become popular. But for the
present all of us, and probably always will
be, must make do with the amount of sun-
light that nature has provided for us. The
best we can do is to watch the almanac
closely and note the gain after
the 21st of December, which is every year
the shortest of the whole 365. But at this
time the afternoons have been growing
longer for a week or more. The sun sets
early on the second or third of December as
it does any day in the year. Not until the
15th of December does it stay up a minute
later. Nor does the rising sun make any
change for the earlier until about the
seventh day of January, when its long
pause ends, and it begins to rise earlier.
There is an old saying,
As the days begin to lengthen
The cold begins to strengthen.
This is hardly true in our climate, unless
it applies to the lengthening of the after-
noons through the last half of December.
After a very cold December, the lengthening
days in January are quite likely to accom-
pany what is known as our "January
thaw," which hardly ever falls in even the
coldest winters.

It is hardly extravagant to say that at the
time of the winter solstice, and for some
weeks thereafter, there appears to be a con-
test between the forces of cold and dark-
ness and those of light and warmth.
There is even in winter a large amount of
heated air rising from tropical regions and
flowing towards the poles. It is the
meeting of these warm currents with
the, for a time, predominating influences of
the Arctic cold currents that causes our
winter snow storms. We usually think of
snow and ice as bringing cold, as they do
where the temperature is above freezing.
It requires a great deal of heat to melt snow
and ice into water, but while it remains un-
melted the snow covers the earth with a
blanket that protects the earth and vegeta-
tion from the severest cold. Nay, it even
modifies the coldness of the blasts that pass
over it. Everybody has noticed them when
it is said "The weather is too cold
to snow," and the beginning of snow
storms is hailed as a sign that the weather
is warming. Doubtless the blasts in con-
tact with snow are made warmer. If they
are dry, cold winds they reduce the bulk of
snow by absorbing its moisture. The air
may "feel" colder after this, because this
moisture affects our nerves. But ther-
mometers and vegetation will be less
likely to be injured by winds that have
blown over snow than by the dry blizzards
of the arid West, that are much colder than
the cold of regions where snow is plentiful.

Happily our New England section of the
country is well enough supplied with water,
so that if the weather is cold enough we
have all the snow we want. The same ap-
plies to all the regions of the lower lakes,
including the Champlain and the St. Law-
rence valley. While the coldest storms go
down the St. Lawrence they are much less
cold passing over the river, which is often
unfrozen for a part of the winter,
than the same storm would be
passing over high mountain regions.
The air is dryer in the mountains and also

Apples This Year.

More than one State has been benefited
by the apple crop this year. The high
prices have brought ample profits to those
who had an abundance of good apples on
hand to sell. The prices paid the farmers
this year for good apples have averaged \$2 a
barrel, and in some regions the prices have
run from \$2 to \$2.25 per barrel for very
cholesterol grades. It does not take long to
figure out a good profit to the fruit grower
when apples command such prices as these.

Speculators in apples are now relieving
farmers of much trouble and bother in dis-
posing of their crop. Agents make cash
offerings for the fruit on the trees, and
take all the care and worry of marketing
them. If such offers are good it pays
better than to attempt to handle the crop
in regions where large markets are dif-
ficult of access. Several farmers in west-
ern New York sold their entire crop this
season to big dealers at prices ranging
from \$2 to \$3 per barrel, picked and deliv-
ered at the nearest railroad station. This
is the most satisfactory method of
selling the apples, for then one can cal-
culate to the dollar how much he is going
to make from his crop. On the other
hand there is always the uncertainty of
some mishap when the apples are picked
and shipped away to be sold on commis-
sion. A thousand and one things may
interfere to cut down the profits. In my
experience I have found that the farmer
who refuses reasonable offers for his fruit,
in the hopes of securing better
prices by shipping them personally to
market, do not average as much profit as the
man who tries to sell the fruit on the trees
or delivered at the railroad station. Of
course there are such things as bogus agents,
who scour the country trying to get apples
and other market produce at ridiculously
low prices. It goes without saying that a
fruit grower has got to have some business
shrewdness in driving a bargain, and more-
over he must keep in pretty close touch
with the market conditions and the general
supply.

I notice one good result of this movement
to purchase the apples direct from the
farms. The agents insist upon proper sort-
ing and packing. They usually give pretty
plain directions how this shall be done,
otherwise the growers will not get the best
price for his crop. As there is no object
for the farmer to mix good and poor vari-
eties in one barrel, there is, as a rule, pretty
conscientious efforts to live up to the agree-
ments. Probably this will in time get all of
us in the habit of sorting and packing
apples properly that we will do it when we
prepare them for market to be sold on com-
mission.
S. W. CHAMBERS.
New York.

A Protest Against Pharisaism.

Much that passes for righteousness among
mankind is really due to the partial with-
drawal from the world that leaves men less
liable to some of the stronger temptations
that assail men and women in our mortal
life. It is the merely negative goodness.
When it is boasted as virtue, as it commonly
is, it indicates that the person who thus
boasts ignores the true purpose of human
life, which is to be helpful to our fellow men
and women. There is some work for every
human being, and if he or she refuses to do
that work, the world must be kept back
farther than it should or would be if fidelity
to known duty was the rule of life for all.

Keeping aloof from mankind, drawing
into one's shell, and closing it afterwards,
is not the life of a human being, but of an
oyster or a clam. Yet this seems to be the
ideal of religious life for not merely thou-
sands, but millions of people. There is less
of this among Christians than among
heathen nations, one, possibly, to the fact
that the men whom the founder of Chris-
tianity most heartily denounced were
recloned by themselves, and also by the
people, as much the most religious class of
their time. Their religion consisted only in
asceticism. They refrained from the
grosser forms of sinning that others prac-
ticed, and therefore they thought themselves
perfect. Yet this did not prevent them from
being harsh, grasping and unloving to those
around them. Possibly this kind of sinning
they prized themselves upon, as it marked
their desire to exclude the mass of mankind
from associating with them.

The idea that goodness consists in refrain-
ing from doing rather than in doing im-
plies an extremely low ideal of life, which
should be one of activity in some worthy
cause. Work while the day lasts is the
command to all, and if this is obeyed, while
it may expose life to greater difficulties, and
perhaps not leave it unscathed by sin, it is
more nearly what a human life should be
than the faultless character which is only
so because it has been removed from the
temptations that assail most men and
women who are in the world.



HAMPSHIRE DOWN WETHERS.

Dairy Notes.

While we are not yet ready to advocat-
the pasteurizing of cream for butter making,
as being desirable for general practice, we
do not object to people making use of this
method when they know where they can
find customers for the pasteurized butter at
a higher price than for the raw cream but-
ter. The proprietor of a Kansas creamery
said before the dairy association of that
State last month, that he could make better
butter and have it more uniform in quality
by pasteurizing than in the usual way, and
he has offers of a half-cent a pound more
for pasteurized butter than he obtains for
the other.

In his method he keeps the cream at
70° to 77° for the first six hours,
then cools it to 62° or 70°, and leaves
it enough around it to bring it to 50°
before morning. He said, "Pasteurizing
insures uniform, clean-flavored butter.
When fresh it appears rather flat and unde-
sirable, but the flavor seems to appear in
from one to two days, and keeps increasing
for a long time." If this is the case invariably
those who make their butter by this method
will do well to hold it until it has ripened
before putting it on the market. We have
more than enough of butter that is "rather
flat and undesirable" in flavor.

It has been claimed that a large propor-
tion of the prize winners at the various
dairy exhibitions, and even at many of the
county fairs, have been graduates of agri-
cultural colleges, dairy schools and dairy in-
stitutes. We do not doubt that that many
of them are, especially in certain sections,
but we doubt the "large proportion" being
so. If they are we hope that in future they
will strive to have the fact stated in the
reports. If farmers read in their papers
that first prizes were taken at each dairy
contest by "John Jones, of Blank Agricul-
tural College" or "Sarah Smith, graduate
of Blank Dairy School," they may come to
think that the teachings there are of a
practical nature, and to desire that their
sons and daughters shall avail themselves of
the opportunity to acquire such knowledge.

We think there is good evidence that
those sections where dairy schools have
been established or where competent in-
structors have been sent out to hold dairy
institutes there has been an improvement in
the quality of the dairy products made and
sent to market, but we are confident that
many of our best butter and cheese makers
have graduated in the school of experience,
though they may have added to their prac-
tical knowledge by reading or hearing the
teachings of experts. It is easier to teach
one who can already make good butter or
cheese how to improve his products or to
have his results more uniform than it would
be to teach one who knew nothing about it
how to make an article fairly good.

could undersell Austrian butter here."

The learned writer who has contributed a
series of articles to the Breeder's Gazette in
favor of the "dual-purpose cow" fitted for
producing both a large yield of milk and
butter, and making good beef afterward, or
fitted to produce good steers for beef, really
ought to add another good quality to his
ones when he breeds them. We have read
of countries where they make their cows
serve a triple purpose. They train them to
work in the yoke during the day, milking
them morning and night, and finally convert
them into beef when past service for mil-
king and working. They do not bother keep-
ing a lot of oxen that give no milk, but
expect the cow to do a day's work beside
producing milk. We hope Mr. Shaw and
other advocates of the milking, beef-making
breeds will not stop short of going the whole
figure while they are at their work, and
show us how to make the cow useful in
three ways at least, as if there is a little
profit from the milk, the labor and the beef,
they all may prove better than the one
profit from a cow that has been bred and
kept only as a milk or butter-producing
machine. And only when we see this triple
purpose cow shall we abandon our faith in
the single or special purpose breeds.

We do not mean to say that the man who
breeds cattle for beef purpose should never
milk his cows or use the milk, nor that
those who keep and breed cows for dairy
purposes should never convert them into
beef, but the first need not expect much
milk, and the latter need not hope to have
the best beef on the market or made at
the least cost, and when either tries to
depart from the type he has found fit for his
purpose, he will lose in that direction all he
would gain in another, as surely as he would
if he yoked his cows and drove them in the
cart or in the plow.

We have seen fairs on the street and at
agricultural fairs selling combination tools
that could be used for a half-dozen or dozen
different purposes, and that wheat did not
make a large growth last fall. Under a
deep snow bank, even in winter, the ground
will usually begin to thaw. This will thaw
the lower strata of snow, and if cold weather
follows, this freezes into ice, preventing the
entrance of light or air from above. The
result is that if there is a large growth of
leaf the wheat plant is smothered and killed
to the roots. If the leaf growth is small
there is less need of air, as the plant has a
reduced breathing apparatus.

All the bad effects of excessive snow on
wheat may be averted if the owner of the
wheat thus covered will go after the snow
is thoroughly compacted and drive holes
through the snow banks to the ground,
which he will by this time usually find un-
frozen. So long as the snow remains light
and loose there is no danger from it, how-
ever cold the weather. Enough light
and air will go through the snow to sup-
ply all the needs of the wheat plant. But
so soon as snow begins to melt its rough
edges are smoothed off, and the snow
compacts almost as solid as ice. Probably
about the same time the internal warmth of
the soil begins to thaw the snow from be-
neath. Then is the time of danger for the
wheat plant. If holes are made through to
the ground they will probably enlarge by
the warm air rising from beneath the snow
bank, though they may drift full again when
a fresh snow comes.

The greater difficulty of growing wheat
in late years comes from snow drifting
badly and even being swept from fields by
winds, leaving the wheat exposed. Where
wheat was sown as it used to be in a clear

Practical Poultry Points.

The Pekin duck was imported into this country in 1872, we believe, and from here it went to Great Britain in 1873. Its first use there was for crossing with what had been previously their favorite breed, the Aylesbury, and so well was the cross liked that it is said to be difficult to find now an Aylesbury duck at any price, even in flocks called pure bred, that does not show some Pekin characteristics.

As both breeds are pure white and of about equal size, it seemed that the cross might have been made without greatly changing the appearance of the flock, especially by the same number of eggs, and, perhaps, more rapid growth and earlier maturity; but, in fact, the vigor of the Pekin was much the greater than all the distinctive marks of the Pekin went into the cross and do not seem to breed out, even where no Pekin blood has been used for several years.

The shorter and deeper head, shorter back, upright tail, and generally upright carriage of the Pekin shows for many generations, and cannot be mistaken by any one who is familiar with them and with the Aylesbury.

In this country, because the Aylesbury were not so plenty, those who had them were less ready to cross them, and it is said to be easier to find pure-bred Aylesbury here than in England, though the breed has not been as popular here as the Pekin.

The popularity of the Pekin has not been due to its size or its beauty. Many would say the Aylesbury exceeds it in both points, but with these qualities it has proved as hardy as our smaller breeds, and a most prolific layer, while the rapid growth and maturity of the young birds, and their quality for table use has made them prime favorites with the poultry keeper, the dealer and the consumer. The old birds retained for breeding purposes are hardy, active, good foragers, and therefore easily kept, and with suitable care begin laying early, so that it is easy to get the young birds hatched out very early, and fit them for market in eight weeks.

If one desires to make money in raising broiler chickens they should start the incubator in December or early in January. If fertile eggs can be obtained at that season. This would bring the chickens to a good brooding size in March or April, when the demand is usually the best, and the price as high as at any season. Possibly a few may be sold earlier, even though they weigh but three-quarters of a pound each in February, but the demand is small then, and it may be better to allow them to attain greater weight. And it is prudent to consult the marketman, and see how many he will take and of what size before dressing them, as sometimes an extra price can be obtained for a good lot, and at other times the market may be overstocked.

We speak of incubators, as one cannot well depend upon having a supply of good sitting hens at this season of the year unless the duck is a large one, and so kept as to lay in early winter. The incubator may be some trouble to a green hand, but is not that uncertain and "contrary" thing that a hen is, which sometimes will not set when she wants to if she learns that there is a good nest of eggs ready for her.

With a good brooder it is not difficult to bring up a lot of March chickens if the proper feed is given, and care taken to keep them warm and dry, and to give them good, clean and to work in. They should not be crowded too many in one brooder, and should be fed frequently until a month old; after that three times a day.

Professor Wiley, chief chemist of the United States Agricultural Department, may be at right chemically speaking when he says that a chicken ought to hang three weeks in a cool place before going on the table, or as he advises in another place, "hang it out of the window, as the Germans do, head down, and when the head falls off, the fowl is ripe for eating." If this is so we prefer ours before they are quite ripe. We prefer to digest our own food rather than to have it digested by decay before we eat it.

Possibly custom may have led many to cook their fowl and other meat too soon after it was killed, but there is no need of going so far to the other extreme in avoiding this error.

A writer in the Poultry Monthly relates the experience he had last spring in hatching eggs from pullets laid from old hens. He first set two hens on 26 eggs, all from pullets. On the 23d day 13 chickens hatched from the 26 eggs. He then put the same male with old hens, and in due time set two hens on 15 eggs each. From the 30 eggs he hatched out 26 chickens on the 26th day, and they were larger and stronger than those from the pullets' eggs. We do not doubt his statement at all, but it proves nothing. The fact that the setting of the pullets' eggs was done some five or six weeks earlier than the hens' eggs were tried probably had more to do with the fertility of the eggs and the apparent liveliness of the chickens than did the age of the bird that laid the eggs. We set half the eggs hatch that set in March or early in April that we have a good hatch, and if we waited five or six weeks later before setting eggs from the same fowl, we should expect that nearly every egg would hatch.

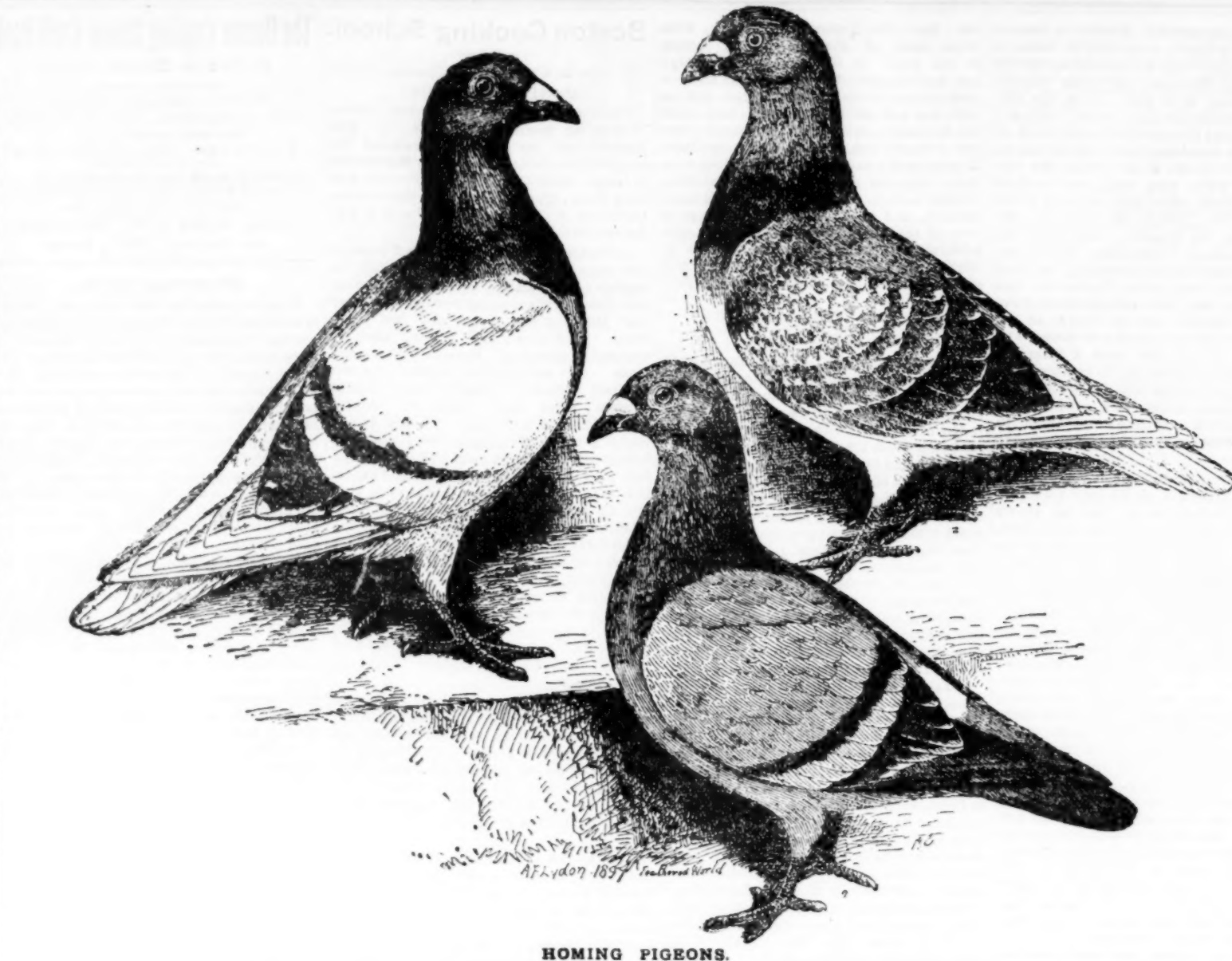
If we cared to test the matter we would let the same male run with both pullets and old hens, say a half day with each, and with the same number of eggs, and set the eggs all at one time. Even then unless there was a large number of tests made the question of the hen that was doing the hatching, her strict attention to business and good health might cause one hen to hatch out more and stronger chickens than another.

We have no prejudice in favor of eggs from pullets, and indeed, do not care to use the first eggs laid by a pullet for hatching, but we have many times used them from the first litter the pullet laid, and have had very good reason to think they hatched quite as well and gave as large and vigorous chickens as eggs from older fowl. In fact, with Plymouth Rock and Brahma hens, we have sometimes thought the resulting fowl were liable to get so fat that their eggs would not be fertile, or the chickens strong. If our other duties would allow us to watch the hen yard as closely as some do, we might learn more about this matter and many other questions, and be able to give facts and figures in support of our opinions.

How Much Grain?

Throughout the winter every stock breeder and farmer who raises a few cattle and swine decides for himself how much grain he thinks best for the animals. The relatively high cost of grain always makes one err upon the side of giving too little rather than too much. As a rule this condition prevails East and West. There are cases where the granary is filled to overflowing, and the farmer does not attempt to cut his stock down to the lowest amount consistent with their good health.

We are better grain feeders today than ever before, and it is probable that American farmers give more grain to their stock



HOMING PIGEONS.

than those in any other country. This is because grain of nearly all kinds is cheaper here. We raise it on a larger scale and use it more liberally in fattening our stock. But the temptation is always strong to sell as much of the grain as possible, and to feed other foods to carry the stock through winter. We are gradually getting away from the idea, however, that it pays to feed the cattle on hay and fodder through the winter, and sell the grain.

I suppose every man settles for himself the quantity of grain necessary to keep his cattle in good condition, and, in fact, the amount differs in various parts of the country. Where one can use a good deal of oil-meal and flaxseed oil cake in feeding, the amount of corn, oats or other whole grains required is very small. There are large oil mills in some counties where oilmeal cakes can be purchased at very low prices. A little of this food mixed with a diet of hay, corn, fodder and ensilage makes a pretty complete ration for cattle without any grain.

In fact, cattle can be kept on such a ration in good condition all through the winter. Oilmeal always comes in to give variety to the food, even if it is not depended on for the nutriment furnished.

But, after all, a small quantity of corn, bran, oats or other grains given each day to the cattle and swine will produce results which will compensate for their cost. They add muscle, strength, bone and fat to the animals that makes them stand the rigors of our climate with ease, and when spring comes they are in excellent condition for pasturing. In giving grains, however, it is always better to give it in connection with hay, grass or fodder. The grains fed in this way produce better digestive effects than when fed alone. When oats are given to cattle or horses alone they will eat them so rapidly that quite a percentage will pass through them without being digested. Mixed with cut and moistened hay or fodder, the animals will eat slower, and they will get more good from the grains.

Orchard and Garden.

Some of our exchanges are publishing a method of irrigating trees, vines, etc., by making a wooden box about six inches square and 18 inches long, and planting it a foot or more into the ground, and fill it with water. It is a good plan, and we have practiced it for years where we thought it necessary, excepting that we have used a drain tile instead of the wooden box. Broken tile is often to be obtained very cheaply, and once set with the upper end near the surface of the ground, they are there for years. The water is carried just where it is needed, to the roots of the plants, and in a dry time they draw it up, and it also comes up by capillary attraction, so that it keeps the earth above it well moistened.

Our first trial of it was in a mound for plants in the front yard. So much of the soil being above the level of the path around it, it dried out very quickly, but when that tile was filled once the whole mound would be moist for days, even in the hottest of the weather. And when it did get dry it was no small task to fill the tile, for a backhoe would soak away while another was being drawn to put it in. We used to allow it to get pretty dry purposely sometimes, and then use up a tubful of sponges from the laundry in it, and how the plants would grow and bloom after that. It works equally well by the side of a tree or vine or in a rose bed, and those who have not a tile drain in it, or a joint of stove pipe. If the water gets there, the plant will be satisfied with the pipe.

Nature's method of watering plants is just that, to allow them to get pretty dry occasionally, and then give them a thorough soaking, and only what are known as thorough plants are kept continually in soak. Many make the mistake of watering every day, and keeping the earth wet and cold, and finally it gets sour, and they wonder why plants and shrubs do not thrive better. This is quite noticeable where people have town water, and can use the hose as they please, and some are too liberal with water when they are irrigating, thinking that if a little is good much must be better when it all comes at the same price.

There were many who were caught by our November blizzard with strawberry plants and other plants not covered, which is the usual practice to cover well with mulch as soon as the ground has frozen, hard enough. But in this season, unless one worked busily the day the storm began, he would have found it frozen but little before it was covered with snow. So long as the snow remains this is covering enough, and as good as any mulch could be, but when the snow thaws away the mulch should be applied. We should prefer to put it on

even if the ground were not frozen, than to trust to the alternate freezing and thawing of the winter and early spring. One of the best coverings we ever put on plants was put on when the ground was covered an inch or two deep with snow, and the ground was barely frozen under it. But it was wet and cold, and the mulch prevented it from thawing until spring came. If the earth had been frozen a foot deep when the mulch was put on, it is doubtful if it would have been so free from thawing as it was kept by the inch of snow or rather ice under the mulch.

Seed growers have succeeded excellently well in producing many new varieties of the various garden vegetables that are improvements upon those before grown, but most of them have turned their attention principally toward inducing early growth and maturity. There are certain varieties in which the public need good late-maturing kinds, and one of these vegetables is peas. We have now varieties of peas which will yield good crops ready to pick for market in June and July, in the latitude of Boston, but we do not know of any which will yield a profitable crop for market later than July; and even for the family garden there are no reliable varieties enough to pay for late planting, unless one is willing to do much work for the chance of a few peas.

We used to rely upon the Marrowfat to give us peas in August and September, but they have mellowed of late years to an extent that makes them unfit to offer for market, and do not yield as well as they used to if they are sown late. The Champion of England also seems to give but small yields from late planting, and we know of none that are reliable, or even as good as the Marrowfat once were. We know that we can grow some peas from seed sown as late as the early part of August, and they are a luxury when large enough to cook, but they are so few that they are an expensive luxury. Who will give us a new variety which will supply this "long-felt want"?

Large Wheat Fields.

A wheat field in California over six miles square, or containing more than 25,000 acres, is supposed to be the largest single field of wheat in the world. Some ranches have had a larger acreage in wheat at one time, and one year there was 50,000 acres in wheat on a ranch in Kern County, but it was in many fields, few of which had over 3000 acres. This one is on the bands of the San Jacinto river, is nearly square, and has not a road nor a break of any kind in it; for one man to plow it with a double gang plow, turning furrows two feet wide, he would have to travel 105,000 miles, and at 20 miles a day would take 5250 days, or about 17 years, unless he worked Sunday. The owner, however, has over 200 men, more than 1000 horses and several tons of farm machinery at work, and although they began work about the middle of July, they scarcely expect to get the seed all in by the middle of January; and it will take a larger crowd next year to harvest it.

A Failure in the Sugar Crop.

A report from Louisiana says that the sugar crop is almost a complete failure there. The cane grew large, thick and high, and looked as if it might result in a heavy yield, but the results are so disappointing as to amaze both planters and sugar manufacturers. There has been, thus far, less than 100 pounds of sugar to the ton of cane, and in many cases less than 90 pounds. In other seasons the average has been up to 180 pounds to the ton of cane, and it is to obtain this small amount that many are obliged to get the larger amount. One manufacturer says: "We are using 25 per cent. more fuel to get 50 per cent. less sugar." The loss will not generally fall as heavily on the planters as upon the corporations and capitalists who own the sugar factories, as in most cases the cane has been contracted for at a fixed price per ton of cane, and most of them are rich enough to bear the loss. Nor will it greatly affect the price of sugar, as the production of Louisiana is but a very small part of the consumption in this country. There was a similar trouble of no sugar in the cane in 1877, and the cause of it was then and has remained an unexplained mystery, and so is the trouble this year in spite of scientific investigators.

Tobacco Growing in New England.

It is of prime importance that the grower should select the portion of his farm which is the best adapted to the purpose of growing cigar leaf. In my opinion the land selected should be of a fine sandy loam, or such alluvial soils as we find in our meadows, made by the washing by water of fine silt, composed of sand and other materials as we find composing such lands as are found in Hatfield, East Hartford and other Connecticut river towns. Or, again, suitable lands are what are denominated pine plain lands, on the second level—from the river. If the farmer possesses such land, or even that further still from the river, where we come into contact with stone, yet where the soil is still of a sandy loam, yet adapted to the growth of tobacco, I should advise that he devote it continuously to the growing of tobacco.

Tobacco grown on heavy, dark soils, or soil largely permeated with clay, seldom produces a leaf that is desirable. I have always believed that to raise a light, silky leaf of tobacco, the soil should be of a light sandy, porous nature, and kept constantly furnished with such fertilizers as enter into the best cigar leaf. When the field is selected one it right along for tobacco, supplying such elements as the crop demands, and using such fertilizers as experience shows are needful for the production of a serviceable leaf. For this purpose cottonseed meal, potash, lime, ground bone and other mineral manures such a

nitrate of soda and wood ashes. All of these are valuable additions to stable manure.

I knew one tobacco grower who applied annually over one ton of cottonseed meal and a small amount of phosphate to the hill, and for 17 years he continued on the same field. And he claimed that the yield held up, and the quality was improved from year to year. He also said that his crop was generally the first one sold in his town.

It is well known that the crops grown by expert tobacco growers are the first sold and at higher prices than are obtained by other growers. They generally plant the same field year after year. I have in mind a successful grower of this sort, who planted 12 acres with tobacco, plowing in 25 cords of horse manure to the acre, and then working in the cottonseed meal and potash on the surface, which land has yielded rather more than 1800 pounds to the acre, and this yielded 60 per cent. of nice, light-colored, fine wrappers. These acres have been cropped with tobacco 10 or 12 years. He is ever on the alert to make any improvement that others have studied up, or have learned through experimental station. Tobacco growers who thus improve their crops are reaping handsome rewards.

HILL TOP.
Connecticut Valley, Dec. 7.

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his, indeed, the true gospel. The end of all private achievement is public enlightenment. The supreme aim of all personal endeavor is social aid. No one lives to himself. "There is no such thing as a secular affair in the universe of God," says Dr. Heron. The making and keeping of a beast for home is not a secular nor a selfish affair; it is the establishment of a spiritual center, into which the sad, the discouraged, the unfortunate may come and may receive the divine communion of love, helpfulness, sweet and sympathetic thought and abounding good will. A home may thus consecrate to helpfulness and uplifting every gem of art, every gleam of beauty, every charm of luxury within its walls, and add to the spiritual joy of the universe by its existence rather than by its remuneration. Man does not live by bread alone, nor by food and fuel doled out to him, although soup and coals have their uses. But he lives by sympathy and recognition, and by entering into beauty and sweetness and charm, into all that uplifts happiness to holiness.—Boston Budget.

Many a Christian destroys his peace and private achievement by his unwillingness to do little things. He wants to speak and pray well, eloquently, edifyingly, or not at all. Because he cannot do some great things he will not do anything. He must sit in the highest seat or nowhere. Now, no one is fit to do great things unless he is willing to do little things. He must be faithful in the least, or he will never be useful in the greatest. If all were willing to do a little, the laurel of a martyr, a Sabbath school teacher, to the strength and influence of the church, there would not be so many praying to be excused. Happy is the man who is willing to do a little, the servant of all, a door keeper, bell ringer, fire builder, lamp lighter,—anything that will serve Christ in the house of God.—Exchange.

Potash.
ENOUGH of it must be contained in fertilizers, otherwise failure will surely result. See that it is there. Our books tell all about fertilizers. They are sent free to all farmers applying for them.
GERMAN KALI WORKS,
93 Nassau St., New York.

True Charity.
BY LILLIAN WHITING.

"Looking around me I find that the spiritual view which Mr. Carlyle takes of human life is the only good, the only essentially religious one, and one of extreme importance, here especially, where the very men who battle the most boldly for social progress are led away by degraded notions of the development of what is highest, holiest and most imperishable in man, and to devote themselves to the pursuit of what they call the useful. There is nothing useful but the good, and that which it produces, so usefulness is a consequence to be foreseen, not a principle to be invoked. The theory which gives to life as its basis a right to well being, which places the object of life in the search after happiness, can only lead vulgar minds to egotism, noble and powerful minds to despondency, to doubt and to despair. We must come to the conviction in this as in all other cases that there exist no rights but those which result from fulfillment of duty; that our concernment here below is not to be happy, but to become better; that there is no other object in human life than to discover by collective effort and to execute, every one for himself, the law of God, without regarding individual results."—Mazzini.

The theme which asserts itself the most insistently in every life in this holiday season is that of the relative value of duty, of generous helpfulness and the fulfillment of spiritual obligations. To just what degree it is the highest right to sell all that we have and give it to the poor? Must always be a problem to the thoughtful follower of Him who uttered these words and who had not, himself, where to lay his head. Not merely (and possibly) to the multi-millionaire, to the possessor of every conceivable luxury, do these questions recur, but to those who while living only in a modest degree of comfort, yet realize that this degree exceeds that of the actual necessities of life, and seeing their neighbor lack even these are haunted by the perplexing thought that one has hardly the right to comfort when another lacks the bare necessities of living. This is the Tolstoy theory.—The theory that all grace and beauty, as well as luxury, should be resigned, and that each person should labor with his hands for utilitarian results. And the test of this must be by the relative value of existence and production. If physical existence for the longest term and the largest number is the ultimate ideal of human life, Tolstoy's theory would be right; if the life of thought, if art, of creative power of any kind has any claim, be it then wrong, for productive effort requires certain conditions for its best result, and if these results are of any importance to a contribution to life, then has one a right to the conditions that make them possible.

The problem is sometimes viewed as a personal one. A minister of the gospel, for instance, is living in the fashionable quarter of a city; his home is one of exquisite comfort, if not of luxury. A well-dressed library, beautiful pictures, costly touches of all kinds make the rooms full of charm and succession, and then the question arises, should all these surroundings of refinement, beauty and comfort be renounced, and the minister of the gospel, as well as the pastor, be reduced to the level of the poorest? Should the minister himself take upon his life the condition of the poorest? There have been life and holy men who so believed. One of the most important orders of the Roman Catholic Church includes poverty as one of the conditions if the vows they take. The Anglican Church has a similar order. But may there not be an undue stress, a false emphasis, laid on renunciation as well as on luxury? Are not either of these incidental, so to speak, and rather a matter of individual circumstances and conditions, that a state to be determined by any general or accepted law? The end of life is neither poverty nor riches, but achievement. We are in this world to do something, to contribute toward the progress of the race. To do this is to enter into co-operation with the divine power, and to realize the divinity within ourselves. To accomplish this requires certain conditions that vary with individual powers and states. The conditions of living are of the order, so to speak, to dwell in luxurious comfort for the mere gratification of the senses, is indeed ignoble and unworthy; to use these conditions as the reinforcement and the sustaining support of immortal endeavors is in no wise ignoble, but is rather a part of the responsibility of one's individual life. And the truth is that while poverty and inability are to be wisely helped and sympathetically considered, yet still one has his duties to himself and his higher achievements, instead of depriving himself of a home and pleasant surroundings, is it not something to make a home and hold it as a center of hospitable and beneficent life? As a place from which radiates love and helpfulness, and all sweetness and good cheer? To use comfort merely as a cushion on which one goes to sleep is the misuse of it; to use it as the ladder on which one climbs to perform some great deed, the results of this personal achievement are to be shared by the world, by society, not held as an exclusive personal benefit. In this lies the test of any human life. Whether one produces results in the conditions of poverty, of renunciation, or in comfort or luxury, is not the question; the question is whether the world calls for the use made of these results. Self-interest is not the law of human activity. The highest sacrifice may come, often does come, out of external conditions which the world calls prosperous and luxurious ones. Poetry, painting, music,—these redeemers and inspirers of the world—demand a certain immunity on the part of the artist from the exterior turmoil of life, and yet, inasmuch as they are the products of spiritual creation, the work that is fitted to carry an immortal message ever grows out of a selfish life. Conditions are merely means to an end, and the end is that of helplessness; the ideal is that of the truest and most valuable help to the largest number of people. "A man of business has no more right to make personal profit the supreme purpose of his life, his shop, his capital, his factory, his railway, than Jesus had to work selfishly for personal profit," well says that moral radical, that spiritual hero, George D. Herron. In not

SECOND HAND CREAM SEPARATORS.

There are hundreds of second hand separators in the market just as good as new ones. I have a large stock of them for sale at very low prices, just from the factory shops. Call on me for particulars.
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SMALL'S Calf Feeder.
Calf suck their milk, grow sleek, thrive and very large, commanding the highest price for calves.
Write for free circular.
J. B. Small & Co., Boston, Mass.

HATCH CHICKENS BY STEAM—The only simple, perfect, self-regulating EXCELSIOR INCUBATOR. Thousands of successful operations. Lowest priced incubator made. Send for circulars. 114 to 122 S. 6th St., Quincy, Ill.

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Send for circulars and Special Offer. Freight paid by us. On introductory order. MOSELEY & PRITCHARD MFG. CO. CLINTON, IOWA.

ALPHONSO AND DON CARLOS
seem to be bad friends. We've heard there's a quarrel line fence. That always makes PAGE WOVEN WIRE FENCE CO., ADRIAN, MICH.

FOR SALE of 26 cans 2 extra fine horses 7 and 8 years old, new wagons, pump, ice-chest, cooler, sink, 3 sets small cans, 136 large cans, some jars. Single harness, blankets, etc. Milk retailed for 6 and 7c around, nearly all family trade. Less than 8 miles of Boston. Apply to JAS. A. WILLEY, 10 and 12 Federal St., Boston.

How to Grow Them.

No book in existence gives an adequate account of the turkey,—its development from the wild state to the various breeds, and complete directions for breeding, feeding, rearing and marketing these beautiful and profitable birds. The present book is an effort to fill this gap. It is based upon the experience of the most successful experts in turkey growing, both as breeders of fancy stock, and as raisers of turkeys for market. The prize-winning papers of nearly 200 essays submitted by the most successful turkey growers in America are embodied, and there is also an original essay on turkey culture, from different parts of the country, including Canada and New Brunswick, that the reader may see what ways have proven successful in each locality. Profusely Illustrated. Cloth, 12mo. Price, postpaid, \$1.00.

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AMERICAN HOUSE
Haver Street, near South Bay Sq.
Houses of the large hotel in Union Station, Boston, under all unusual circumstances.
LARGEST ROOMS in the city for the price (\$1.00 per day and up). Rooms have electric light, every amenity, and the best of food. Rooms are justly called the best, giving pleasure every modern improvement, and are at moderate prices.
REVEREND PLAN. The charming breakfast room is a charming place for a breakfast.
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INCORPORATED IN 1851. COMMENCED BUSINESS IN 1851.
CHAS. A. HOWLAND, WILLIAM H. PAY, President, Secretary.
CASH FUND APRIL 1, 1898, \$625,000.00
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AMOUNT AT RISK, \$34,575,348.00
Losses paid during past year \$36,024.48
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DR. T. A. BLAND.
How to Get Well.
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Is the best HOME DOCTOR BOOK out. A long and varied one, and covers the whole of medicine, and is a most sensible, safe, and reliable. Dr. Miner said: "It is a charming book, which cannot fail to do vast good." Third edition, revised and improved. Price only \$1.00. For sale by MASS. PLOUGHMAN, 178 DEVONSHIRE ST., BOSTON.

Dairying for Profit, OR THE POOR MAN'S COW.

For 15 cents.
We have made arrangements with the publishers to furnish our subscribers with this valuable little book for only 15 cents. The book is by Dr. Jones, is one who has made a success in this line and knows what he is talking about. It is a concise, practical way, treating of all that has been learned in his own experience, which has been a long and varied one, and covers the whole subject. Any of our readers who keep cows, whether one or one hundred, will do well to read this book. Send fifteen cents to the MASS. PLOUGHMAN OFFICE, Boston, Mass.

Household MAGAZINES FOR Housekeepers.

By arrangements with the publishers, we are able to furnish our readers with the various household publications given below at the following low rates in combination with the PLOUGHMAN.

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Household Magazine, 1.00, 3.00
What to Eat, 1.00, 3.00

Address Mass. Ploughman, Boston, Mass.

MARKETS.

BOSTON LIVE STOCK MARKET.

Week ending Dec. 28, 1893.

Amount of Stock at Market.

Cattle, Sheep, Hogs, Hens, Goats.

This week, 2,908 4,625 92 38,343 865

Last week, 2,071 9,151 87 34,203 1,079

Values on Northern Cattle, etc.

Beef.—Per hundred pounds on foot, weight of

side, yellow and mixed, extra, \$10.00; good, \$9.50;

third quality, \$8.00; fourth, \$7.50; a few choice single

cattle, \$12.50; some of the poorest, bulls,

cows, \$3.00 to \$5.00.

Cows and Young Calves.—Fair quality, \$20.00;

extra, \$25.00; fancy, \$30.00; a few choice

cows, \$35.00; some of the poorest, \$10.00;

cows, \$12.50.

Hogs.—Thin young cattle for farmers; year-

lings, \$10.00; two-year-olds, \$14.00; three-year-

olds, \$18.00.

Sheep.—Per pound, live weight, 3 1/2 cts; extra,

\$4.00; good, \$3.50; fair, \$3.00; a few choice

hogs, \$4.00; some of the poorest, \$1.00;

hogs, \$1.50.

Fat Hogs.—Per pound, live weight, 3 1/2 cts;

choice, \$4.00; good, \$3.50; fair, \$3.00; a few

choice hogs, \$4.00; some of the poorest, \$1.00;

hogs, \$1.50.

Veal Calves.—3 1/2 cts per lb.;

Hides.—Brighton, 7 1/2 cts per lb.; country lots,

7 1/2 cts.

Tallow.—Brighton, 3 1/2 cts per lb.; country lots,

3 1/2 cts.

Fats.—50 cts each; country lots, 25 cts.

Arrivals at the Different Yards.

Cattle, Sheep, Hogs, Goats, Hens.

Watertown, 703 4,683 18,442 416 201

Woburn, 2,205 22 18,449 449 7

Cattle, Sheep, Cattle, Sheep

Maine, J. A. McLean 10

At Brighton, J. A. McLean 10

P. A. Brown 10

J. C. Hanson 10

C. E. Hanson 10

Libby Bros 10

J. H. Hall 10

J. L. Howe 10

New Hampshire, J. S. Henry 10

At Brighton, J. S. Henry 10

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BOSTON PRODUCE MARKET.

at \$10.42 a head, and sold various cows at \$23

gals. S. H. Henry sold cows at \$30.65. R.

Connors sold 10 cows at \$40 each.

Veal Calves.

Sales at 5 1/2 cts, 5 1/2 cts, 6 1/2 cts, 7 1/2 cts,

according to quality. C. E. Hanson sold 24 calves

of 40 lbs. at 6 1/2 cts. P. W. Thompson, 14 calves

of 30 lbs. at 6 1/2 cts. H. H. Hall sold calves at 6

cts. A. H. Hall sold calves at 5 1/2 cts. J. S. Henry

sold calves at 5 1/2 cts.

Butter.

Northern and Eastern.

Cheese, common to good, 12 1/2 cts.

Fowl, extra choice, 10 1/2 cts.

Fowl, common to good, 8 1/2 cts.

Turkeys, choice large young, 12 1/2 cts.

Turkeys, common to good, 10 1/2 cts.

Geese, per lb., 10 1/2 cts.

Ducks, spring, 10 1/2 cts.

Pigeons, fancy, 10 1/2 cts.

Western dry packed.

Turkeys, choice drawn, 11 1/2 cts.

Turkeys, common to good, 9 1/2 cts.

Chickens, choice, 9 1/2 cts.

Chickens, common to good, 7 1/2 cts.

Fowl, good to extra, 7 1/2 cts.

Ducks, good to choice, 7 1/2 cts.

Geese, good to choice, 7 1/2 cts.

Old Cocks, 5 1/2 cts.

Live Poultry.

Fowl, per lb., 8 1/2 cts.

Roosters, per lb., 8 1/2 cts.

Spring Chickens, per lb., 7 1/2 cts.

Game.

Partridges, native, 10 1/2 cts.

Partridges, western, 10 1/2 cts.

Grouse, per pair, 10 1/2 cts.

Quail, good to choice, 10 1/2 cts.

Venison, fresh, 12 1/2 cts.

Butter.

NOR.—Assorted sales quoted below include

20 cts, 50 lbs. tubs only.

Creamery, extra, 21 1/2 cts.

Vt. & N. H. assorted sales, 20 1/2 cts.

Northern N. Y. large tubs, 20 1/2 cts.

Western, best, 20 1/2 cts.

Creamery, second, 19 1/2 cts.

Creamery, northern firsts, 18 1/2 cts.

Creamery, western firsts, 18 1/2 cts.

Creamery, eastern firsts, 18 1/2 cts.

Creamery, western June firsts, 18 1/2 cts.

Dairy, N. Y. & Vt. firsts, 18 1/2 cts.

Dairy, N. Y. & Vt. low grades, 18 1/2 cts.

Dairy, western, 18 1/2 cts.

West, imitation, 18 1/2 cts.

Western imitation, 18 1/2 cts.

Ladies firsts, 18 1/2 cts.

Ladies second, 18 1/2 cts.

Extra northern creamery, 21 1/2 cts.

Extra western creamery, 21 1/2 cts.

Common to good, 18 1/2 cts.

Extra northern creamery, 21 1/2 cts.

Extra western creamery, 21 1/2 cts.

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Common to good, 18 1/2 cts.

Extra northern creamery, 21 1/2 cts.

FLOUR AND GRAIN.

Flour.—The market quoted steady.

Spring patents, 90 cts.

Spring, clear and straight, \$3.00 a 40 lb.

Winter patents, \$3.00.

Winter, clear and straight, \$3.00 a 40 lb.

On Meal.—Quoted quiet, \$3.00 a 40 lb.

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OUR HOMES.

The Workbox.

Use Hemlin's silk and four steel needles about No. 18, if a light knitter, No. 19 if a loose knitter.

Cast 30 stitches on each of three needles. In the fifth, sixth, seventh and eighth rows, we borrow one stitch from the next needle, at the last end of needle each time.

1st round—One plain, seam 1, alternately. 2d round—Narrow, over twice, narrow; repeat around, knitting last 2 plain.

3d round—Two plain, puri 1, (*) 3 plain, puri 1; repeat from (*) around.

4th round—All puri. Arrange stitches so have 30 on each needle.

Now begin pattern.

1st round—(*) One plain, over 3 plain, narrow; repeat from (*) around, borrowing 1.

2d round—(*) Two plain, over 3 plain, narrow, repeat from (*) around.

3d round—(*) Three plain, over 1 plain, narrow, repeat from (*) around.

4th round—(*) Four plain, over, narrow, repeat from (*) around.

5th round—Four plain, over 1 plain, (*) slip and bind, (*) 3 plain, over 1 plain, slip and bind, repeat from (*) around, borrowing one stitch at end of each needle as stated above.

6th round—3 plain, over 2 plain, slip and bind, (*) 2 plain, over 2 plain, slip and bind, repeat from (*) around, borrow 1 stitch, etc.

7th round—2 plain, over 3 plain, slip and bind, (*) 1 plain, over 3 plain, slip and bind, repeat around from (*), borrow 1 stitch, etc.

8th round—1 plain, over 4 plain, slip and bind, (*) over 4 plain, slip and bind, repeat from (*) around, borrowing 1 stitch, etc.

Repeat the pattern for length required 6 times in the one given. Knit 1 plain round.

To decrease change the stitches some, but always keep the over, narrow, directly above those in last (pen round).

1st round—(*) Two plain, over, narrow narrow; repeat around from (*).

2d and 3d rounds—Plain.

4th round—Two plain, (*) over, narrow, 3 plain; repeat from (*), knitting 1 on last end.

5th and 6th rounds—Plain.

7th round—Two plain, (*) over, narrow narrow, 1 plain; repeat from (*).

8th and 9th rounds—Plain.

10th round—One plain, (*) over, narrow, 2 plain; repeat from (*).

11th and 12th rounds—Plain.

13th round—One plain, (*) over, narrow, narrow; repeat from (*).

14th and 15th rounds—Plain.

16th round—(*) over, narrow, 1 plain; repeat from (*).

17th and 18th rounds—Plain.

19th round—(*) Over, knit 3 together, repeat from (*).

20th and 21st rounds—Plain.

22d round—(*) Over, narrow, repeat from (*).

23rd and 24th rounds—Plain.

25th round—(*) Two plain, narrow, repeat from (*).

26th round—Plain.

27th round—Like 25th round, except the 1 plain between last 2 narrowings.

28th round—Narrow all round, knit last stitch plain. Fasten off.

Finish to sew on top.

Cast on eight stitches.

1st round—Slip 1, 1 plain, over twice, seam 2 together, over, seam 2 together, over, seam 2 together.

2d row—Over twice, seam 2 together, (over, seam 2 together) twice, 2 plain; repeat till long enough. Join, seam to top of heel. An extension top may be bought, and the purse sewed to it. Finish bottom of purse with a tassel.

EVA M. NILES.

"Too Tired to Sleep."

In the crisp, cold days of early winter, the bright sun and brooding air tempt us all to exercise beyond the limits marked by experience as those of health. The vigor of the system is so great that the first warning whisper of fatigue is often unheeded, and we go on until the cry of utter exhaustion compels obedience.

Physical exercise is necessary for the preservation of robust health, but its practice must be tempered by reason. In nothing is the saying that one man's food is another man's poison more strictly true. A task which is accomplished easily, pleasantly, and with actual physical benefit by a college athlete would make a delicate girl seriously ill and might kill an elderly man.

Exercise increases the combustion of the tissues, and so promotes the renovation of the body. The old, worn-out cells are destroyed, and their place is taken by new ones which do their work so well as to admit the whole body to a share in their joyous youth.

But this result follows only when the waste matter is promptly removed. The excretory organs are capable of getting rid of only a fairly regular amount of waste matter each day, and must be trained gradually to accustom themselves to dispose of increased amounts. If the work of the muscles is suddenly increased beyond the ordinary, there will be a proportionately greater amount of waste material, which the system is unable to throw out as rapidly as it is formed. The blood becomes charged with these poisons, for such the waste products of the body are, and the result is a condition which, if prolonged, would be disease.

"Too tired to sleep" is a common experience, and this is its explanation. The imprudent cyclist, golfer or pedestrian is simply poisoned with his own locomotion, as the products of tissue combustion are called, and he must get rid of them before, he can rest well.

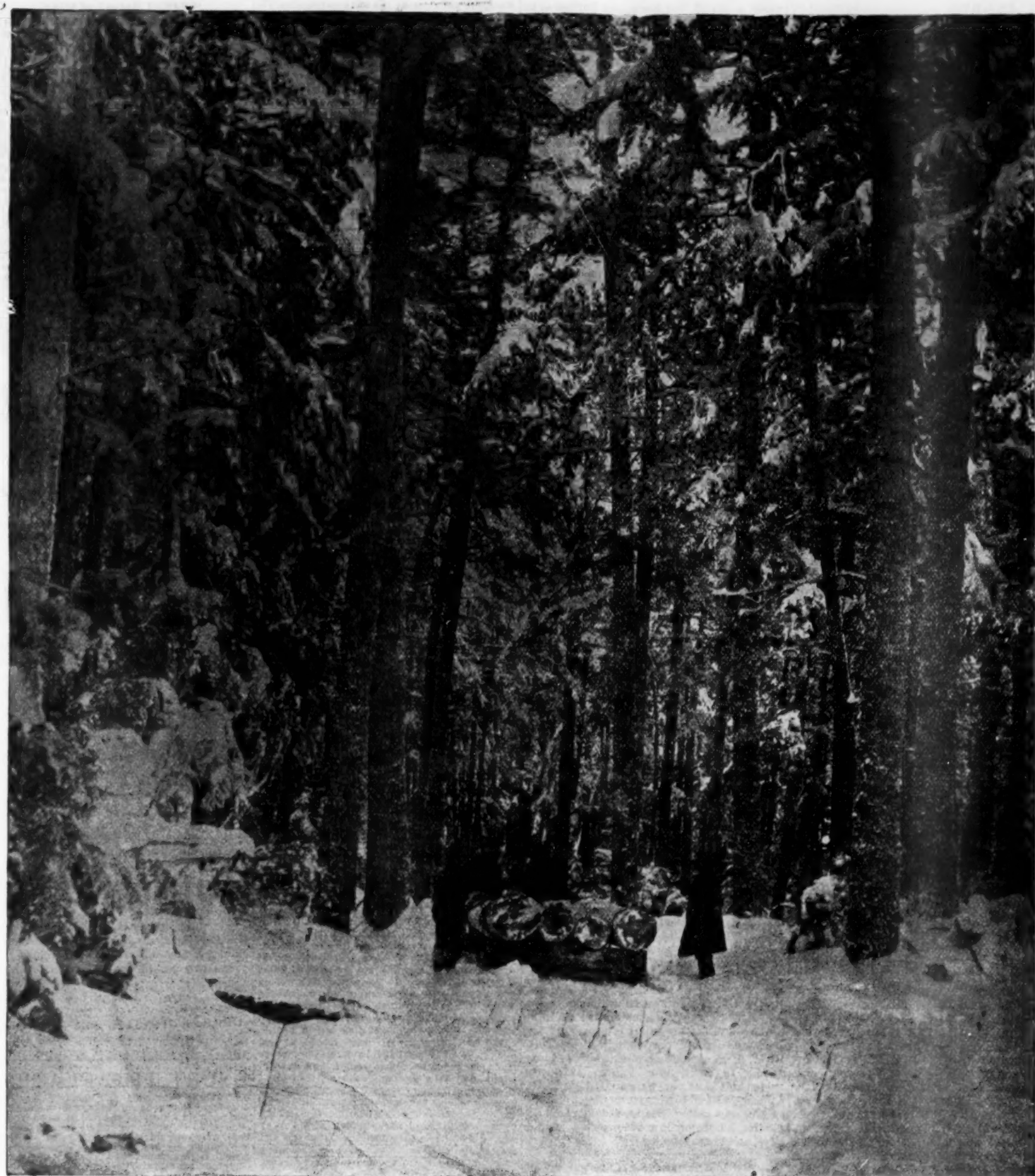
Fortunately this is not a difficult task for a healthy person. A Turkish bath is one of the best restoratives for an overtaxed man, and its good effects can be obtained almost as well at home by the taking of a hot bath and the drinking—sipping—of two or three glasses of cool noticed water. After the bath, which should end with a rapid douching or sponging with cold water and a brisk rub, a rest of half an hour should precede the taking of food.

This meal should be light, for the body has enough to do to rid itself of the poisons, and must not be burdened with the digestion of a heavy meal. Then another rest of an hour and a quiet stroll for fifteen minutes in the open air may be followed by bed.—Youth's Companion.

A New Use for the Chafing Dish.

What cold weather, with its candy-making possibilities, is once more upon us, the owner of a chafing dish may add a convivial feature to many an evening spent in her house if she will bring forth her chafing dish and in it compound some delicious home-made candy. The chafing dish will prove the centre of attraction and interest, and will supply the often sought for "something to do" on a winter's evening.

Very delicious and easy to prepare in a chafing dish is a certain "brow" of vanilla caramels. Put into the blazer two cupsful



NEW ENGLAND FORESTS.

of sugar, a cup of cream and two eggs; stir constantly to prevent scorching, until a little of the boiling liquid will turn to a firm mass if dropped in cold water. Remove from the fire, stir in two teaspoonfuls of vanilla extract, and beat hard for several minutes before turning the mixture into buttered pans to cook. Mark off in squares. These are relished by people who like a grainy or sugared caramel.

Chocolate caramels with nuts may be prepared by cooking together in the blazer a pound of grated chocolate and half a cup of water. When the candy hardens in water, stir into it one tablespoonful of butter and a cup of chopped walnuts or hickory nuts. Beat hard and remove from the fire. Turn into pans and cut in squares.

If a peanut molasses candy is desired it is well to have the peanuts prepared beforehand. This is done by shelling, skinning and splitting them, and putting a layer of them in the bottom of a greased pan. Put in the shelling-dish a cup of genuine molasses, one of brown sugar, one tablespoonful of vinegar, and one of butter. Boil together until the candy is crisp when tested in cold water, add three-quarters of a teaspoonful of baking-soda, and pour the boiling candy over the peanuts. This taffy should be very old before it is eaten, and to hasten this end the pans may be set outside in the cold air, or, better still, in the snow.

A delicious maple-sugar candy may also be made in the chafing-dish. Break into five small bits a pound of maple sugar, and stir into a cup of cream and one of milk mixed. Turn into the blazer and boil, stirring all the time to prevent scorching, until a little hardens in cold water. Now beat the candy as many hickory nuts kernels as it will take, and then turn to cool. This may not look so pretty as a candy, but it makes a breakfast, he may feel sure that his tub is doing him harm, and that he would do better to take a warm bath, finishing off with a rapid sponge over with cold water.

Cold Morning Bath.

The cold morning bath, like most other hygienic practices, benefits some and injures others, according to physical constitution, vigor and vitality. Says the Hospital:

"Many people who have, as they would say, been 'always accustomed' to take a cold tub every morning continue the habit long after it had better been given up. They do this partly because it is a habit, and partly because they dislike the confession of getting old which seems to be involved in giving up the custom of their more youthful days. But we are quite clear that, unless good reaction very quickly follows a cold bath, and follows it without much 'towelings,' such tubbing is very often injurious. Whenever a man has to 'rub himself warm,' or when he finds that he is not right again until after his breakfast, he may feel sure that his tub is doing him harm, and that he would do better to take a warm bath, finishing off with a rapid sponge over with cold water."

Domestic Hints.

LEMON CAKE.

Beat together one scant cup of butter and three cups of sugar; add the yolk and whites of two eggs, beaten separately, and one cup of milk, three and one-half cups of flour, a scant teaspoonful of soda, the juice and rind of a lemon (the last should be put into the creamed butter and sugar before the other ingredients are stirred in). Frost with white icing flavored with lemon juice.

Wash thoroughly four pig's feet, cover with cold water, bring slowly to the boiling point, drain and drop in a bowl of cold water. Let stand for half an hour, put into a clean saucepan with two quarts of water, one teaspoonful of salt, and one tablespoonful of vinegar; heat slowly and simmer for four hours. Transfer to a hot platter, pour over a little white sauce and serve.

Put the yolks of two raw eggs, one tablespoonful of butter, a dash of cayenne and one quarter of a teaspoonful of salt in a saucepan and stand in another pan partly filled with hot water. Put over the fire and stir constantly, when it begins to thicken draw to one side and add by degrees two more tablespoonfuls of butter. When the butter is entirely absorbed, and the mixture is thick and smooth, take off and strain into a bowl or glass. Just before serving stir in four tablespoonfuls of very thick whipped cream.

Beat together one cupful of sugar with the yolks of two eggs; then add the whites beaten to a stiff froth; flavor with a wineglass of wine or half of a glass of brandy; add a small teaspoonful of boiling water, and stir constantly.

Put into an iron kettle one tablespoonful of butter, three tablespoonfuls of water and one teaspoonful of white sugar; boil until ready to candy, then throw in three quarts of sticky popped corn, stir briskly until the candy is evenly distributed over the corn. Care should be taken not to have too hot a fire, or the corn will be scorched while crystallizing. Nuts of any kind may be treated in the same way.

Take a tablespoonful of olive oil and a pint of milk; put them in an earthen dish and bake in the oven for two hours. Keep the dish covered for the first hour, then take off the cover and stir occasionally. Sweeten if preferred. This is an excellent diet for persons recovering from bowel trouble.

In using peas, asparagus or other vegetables put up in slightly salted water drain off and throw away all the liquid. Cover the vegetables with cold water and stand for at least half an hour; drain and heat over hot water, adding a few spoonfuls of fresh water, a bit of butter, seasoning, etc.

Why can't women find longer lead pencils? Almost universally the ones they used in crossing off their lists were about two inches long. Notice how they went them each time? Isn't that a woman's trick?

Old's brains, like sweetbreads, are always parboiled, after which they may be finished in any way desired. To give them a little more flavor a spoonful of vinegar, a half teaspoonful of salt, half a small bay leaf and a blade of mace should be added to the water in a saucepan, and they should be simmered for ten minutes (this liquor may be used later as a base for soup). After cooling in a bowl of water they are dried, broiled or split, dipped into beaten egg, rolled in crumbs and fried in deep fat. Prepared in this way a pretty garnish would be watercress and potato straws.

Blankets and elderdown bath robes for both children and adults are shown for the holiday season in the prettiest of colorings and effects. They are an excellent addition to the list of family gifts.

The combination of pickled oysters with omelet may be new to many, but it will be found to be decidedly appetizing. Cut into quarters with a silver knife, a dozen of them are added to one-half of a cupful of thick white sauce, also one teaspoonful of chopped parsley, and a few drops of lemon juice; a spoonful of this is dropped in the center of a four-egg omelet before folding in the pan, and the remainder poured round the finished omelet.

Hot-water-bag covers of elderdown flannel, with ribbon strings at the opening, are one of the inexpensive but useful Christmas gifts.

Many women wear low shoes throughout the winter. Doctors say that such women are wanting in common sense. At any rate, fashionable

boot dealers are trying to meet the situation with very smart leather gaiters, that fit snugly about the ankle and fasten with large buttons. Both tan and black are finding favor.

Equal parts of ammonia and turpentine will take paint out of clothing, even if it is hard and dry. Saturate the spots in oil; as necessary, and wash out in soap-water.

A little borax put in water in which carpets and bed-roomed towels are to be washed will prevent them from fading.

A pleasant variation of the perennial oatmeal or other breakfast cereal is to serve apples with it. The fruit is pared, quartered, and sliced, and used with the cereal while it is very hot. Powdered sugar and cream are then added. The heat of the cereal removes the chill of the apple, and the fruit in its turn imparts an agreeable relish to the often monotonous breakfast meal.

Kerosene or burning fluid is excellent for cleaning windows. Moisten a woolen cloth with it, rub the glass clean, then polish with a fresh piece of flannel. This is an easy and effective method of cleaning windows and the year round, but it is especially recommended in frosty weather.

Fresh ink stains on carpets or tablecloths can be removed by repeated applications of dry salt. Carrots are freshened and colors brightened if wiped with clean cloth in wring from salt water. Coarse salt sprinkled occasionally around the edges of carpets is a moth destroyer.—Philadelphia Record.

The Fashions.

"The new jet and out-steeled embroideries are quaint and elaborate in design, and the work on net, velvet or satin very beautifully executed."

"The hats that milliners consider their masterpieces are even larger than the picture hats of the summer, and their width across the front is excessive, owing to the very long feathers curving right and left above the brim, which serve to exaggerate the width of the hat itself. The bonnets and hats made wholly of fur are the newest things from Paris, but they certainly cannot be recommended from a sanitary point of view."

"The clinging effect of smooth dressed in skirts is augmented by lining them with silk warm cashmere instead of taffeta, as the rustle is no longer desirable."

"Mail use edged with lace are still worn, but ends of the lace are much longer, so that very little of the mail shows. Some of these ties have enough mail in them to reach around the throat, and then both bow and ends are of lace. There is a white Chantilly lace which is very expensive and quite rare, and it makes very pretty ends for these ties; but there is no fixed rule as to what sort of lace shall be used—both the light and heavy kinds are correct."

"Long coats are more worn this winter than they have been before. The long coat can come about as near making or marring a woman's looks as any garment in her wardrobe. Unless it is of fine material, well cut and better fitted, it is about the cheapest looking of all wraps. When it has the right fit on the right figure, it is simply stunning. The long coat is a luxury and not a necessity—fortunately. In the first place it is very expensive and does not look well on those of short stature and stout build. Then, too, it has its disadvantages, for unless made of very lightweight material, in which case it is hard to acquire the desired style, it is too heavy for comfort even on very cold days."

"For those who do not carry much, gaudiness of fur are worn to match the box or coat trimmings. This is a London fashion, which will, no doubt, materialize here later on."

"Pussy muffs are finer than ever before. They are made of a combination of marabout feathers, chiffon and flowers, creating being more in vogue than any other bloomless. Lace and fur are also used in combination, and usually a neckpiece to match is worn with the muffs. They are pretty, but a muff of marabout netting, unlined at that, would serve just as well, so far as keeping the cold out goes."

"Dresden effects are returning."

"Shirring ribbons will be popular for spring."

"Velvet ribbons in narrow widths are in wide popularity."

"Italian red, much like the tint of the heart

of a Jaques rose, is a marked favorite in the brilliant winter list of colors, and cloth gowns of this in coming shade, with sailor, mink, otter, or fox-bad collar, and revers by way of trimming, are considered among the smartest of the winter styles for youthful wearers. At a recent fashionable gathering at the Waldorf-Astoria, a tall, stately woman, with snowy hair arranged in P. madour, was attired in a tailor costume of deep Italian red broadcloth, trimmed with black silk cord devices en applique and black Persian lamb. Her large Dictionnaire hat was laden with drooping sable plumes, and one could hardly imagine a gown more strikingly becoming or appropriate."

"Very handsome ball dresses are this season made of chenille-dotted net over satin, trimmed with very stiffly plaited ribbons of chiffon, bordered with tiny lines of chenille the color of the dot in the net. A pale bluish-rose pink net dotted with a lily of the valley is made up over deep rose satin. The low-cut bodice has little sleeves made of the chenille-edged chiffon trim, and is held at the waist by a velvet belt fastened with an oval buckle of black enamel and French brilliants."

"Some of the popular fur troupes have the time and sides solid with fur, the soft crown in many showing so little that it is hardly noticeable. Many of them are trimmed with either one or two ostrich plumes, passing from the front to the back of the hat. They are usually of some shade of soft gray or brown, those indescribable shades, neither light nor dark, but dull in effect, and which have new names each year, which this year blend with the fur of the top, which seldom has fur upon it to brighten it."

"Everything in the shape of a long chain is now called a Ceyron chain; and everything in the shape of a woman is now wearing one."

"One of the latest novelties in millinery is colored crepe. Pretty toques are made of pale blue or pink crepe, and said to be wonderfully becoming. 'Box of white crepe' are another fancy."

"Jewelled butterflies, butterfly wings of spanned gaze and half wreaths of flower, with a rose and bud arranged in silhouette form, are the chief hat ornaments for evening, provided that the jewelled tiara is not forthcoming. Spreading tails or lace bows in fan shape are not considered good style."

"The jewellers have set plentiful snares for the holiday shopper, and few are the young women who now wish to wear anything on their neck chains but a large cut crystal heart in pretty good imitation of a sapphire, amethyst, or a large cut diamond. Fretted gold or silver covers the top of the heart. Behind the heart pendant all up and down the chain are fastened short sections of links, to the ends of which are attached an amazing array of trinkets. They are made of gold, silver, steel, gun metal, platinum and even of brass. Few of them are larger or longer than one's thumb nail, and the favorites are eras, musketeers, a beautifully modelled little baby hand, a jointed doll, an oyster shell in gold and gun metal, with a pearl in the centre."

CURIOUS FACTS.

—There have been twenty-seven cases of insanity in the Havarian royal family during the last hundred years.

—A lion hunter who has made a study of that animal's peculiarities says that all lions are left-handed. When one strikes a forcible blow it always uses its left paw.

In place of glass the Philippine Islanders generally use plates made of the shell of a kind of oyster which admit an agreeably subdued light, and are not so easily damaged by earthquakes as glass windows are.

The oldest and most curious herbarium in the world is in the Egyptian museum at Cairo. It consists of crumpled, mangled, and broken up pieces of flowers, all taken from the ancient tombs of Egypt, most of the examples being in excellent condition. Nearly all the flowers have been identified. They cannot be less than three thousand years old.

With regard to painters' ages, note should be taken that many of the old masters lived to an advanced age. For example, the following

RELIEF FROM PAIN.

Women Everywhere Express their Gratitude to Mrs. Pinkham.

Mrs. T. A. WALDEN, Gibson, Ga., writes: "DEAR MRS. PINKHAM:—Before taking your medicine, life was a burden to me. I never saw a well day. At my monthly period I suffered untold misery, and a great deal of the time I was troubled with a severe pain in my side. Before finishing the first bottle of your Vegetable Compound I could tell it was doing me good. I continued its use, also used the Liver Pills and Sanative Wash, and have been greatly helped. I would like to have you use my letter for the benefit of others."

Mrs. FLORENCE A. WOLFE, 815 Hubbard St., Lancaster, Ohio, writes: "DEAR MRS. PINKHAM:—For two years I was troubled with what the local physicians told me was inflammation of the womb. Every month I suffered terribly. I had taken every medicine from the doctors to cure any one, but obtained relief for a short time only. At last I concluded to write to you in regard to my case, and can say that by following your advice I am now perfectly well."

Mrs. W. R. BATES, Mansfield, La., writes: "Before writing to you I suffered dreadfully from painful menstruation, leucorrhoea, and sore feeling in the lower part of the bowels. Now my friends want to know what makes me look so well. I do not hesitate one minute in telling them what has brought about this great change. I cannot praise Lydia E. Pinkham's Vegetable Compound enough. It is the greatest remedy of the age."

On the South Shore in Weymouth, Mass., there is a well known farm, called the "Farm of the Future," which is well known for its large amount of wood and timber, including a most valuable cedar growth, ready for cutting and sale of wood at \$4.50 per cord is assured. To large land level, free from stone, all worked machinery. There is a retail milk route of the quarts daily; yearly sales of milk amount to over \$3500; managed by present owner over 30 years, losses from sales for last three years not exceed \$165. Books open for inspection. With about \$4000 can be increased to \$10,000. 3 horses, all tools, vehicles and farm machinery. Ice pond on place, new ice house, filled, the house, 10 finished rooms, another older one rented for \$3.50 per month; stock barn 20x20, large carriage house, 2 other barns. This is without question one of the best farm properties on the market today. The yearly milk and wood sales exceed \$4000 and can be increased to \$10,000. If you want a bargain look this up. We invite inspection. Full particulars of J. W. WILLEY, Exclusive Agent, 10 & 12 Federal St., rm. 40, Boston.

Room 40. Some New Hampshire Farm Barges, particulars of which can be had upon application at this office or of E. H. Curran, Warner, N.H.

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Room 40. Some New Hampshire

(Original.)

His courage wasn't heared up high enough.
—Chicago Tribune.

was a plodding, practical
a bachelor - lived on

night till ye drink the crivan (overflow) off it
yourself. No, no, no; it's no use—I'll not br'ak
' when wan looks on it in that light
suppose it isn't."

$\frac{d}{dt} \left(\frac{\partial L}{\partial \dot{x}} \right) = \frac{\partial L}{\partial x}$

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1997

[Faint handwritten notes or bleed-through from the reverse side of the page.]

THE MOST DECORATED MAN—"R. W.

much as God is better than you are, by so much more does He love to be trusted.—Henry Van Dyke.

THE DATA.

1990-1991

see Newton, whose gra

more does he love to be trusted.—Henry Van Dyke.

Figure 1. The effect of the concentration of the H_2O_2 solution on the amount of the released H_2O_2 from the H_2O_2 -loaded hydrogel. The amount of the released H_2O_2 was measured by the amount of the released H_2O_2 from the H_2O_2 -loaded hydrogel. The amount of the released H_2O_2 was measured by the amount of the released H_2O_2 from the H_2O_2 -loaded hydrogel.

-OR-

